

A high-contrast, artistic photograph featuring several slices of chocolate cake. The cake has a dark, moist exterior and a lighter, textured interior, possibly containing shavings or a specific batter. The slices are arranged on a dark, textured slate surface. A large, sharp knife is visible on the right side of the frame, its blade partially obscured by the cake. The lighting is dramatic, highlighting the textures of the cake and the slate.

# VOYAGE, **VOYAGE**



**VALRHONA**  
Let's imagine the best of chocolate®



# VOYAGE, VOYAGE

FOR 8-10 PEOPLE • PREPARE THE NIGHT BEFORE • PREPARATION: 1 HOUR 10 MINUTES  
COOKING: 45-50 MINUTES • REST AT ROOM TEMPERATURE: 2-4 HOURS

Though the marble cake is a classic, it is often disappointing.  
Allow me to advocate for this cake made from real chocolate instead of cocoa powder.

## PLAIN CAKE BATTER

- 25g (1 ½ Tbsp) whole milk
- 100g (1/3 cup + 2 Tbsp) butter
- 125g (2 large) eggs
- 60g (1/2 cup) confectioner's sugar
- 125g (1 cup + 2 ½ Tbsp) T45 pastry flour
- 5g (1 tsp) baking powder
- 3 Tbsp (65g) honey
- 2 pinches fleur de sel
- Butter for the pan

## CHOCOLATE BATTER

- 75g Équatoriale 55% dark chocolate
- 200g plain cake batter
- 20g (4 tsp) cold whole milk
- Butter for the mold

## GINGER DULCEY ELIXIR

- 150g Dulcey 32% blond chocolate
- 15g (1 Tbsp) fresh ginger juice (about 6 inches 60-70g ginger root)

## EQUIPMENT

- Disposable piping bag
- Rectangular loaf pan 8 ½ - 9 ½ inches (22-24cm) long
- Juicer (optional)

## THE NIGHT BEFORE

**PLAIN CAKE.** Melt the butter over low heat. Sift the flour, confectioner's sugar, fleur de sel, and baking powder together.

Using the paddle or whisk attachment for a stand mixer (or in a mixing bowl with a whisk), mix the eggs with honey. Add the sifted dry ingredients, the milk and the warm butter melted to 118-119.4°F (45-48°C) (this temperature is important). Refrigerate for at least 12 hours.

Set aside 200g of the plain cake batter to use for the chocolate batter.

**CHOCOLATE BATTER.** Melt the chocolate to 118-122°F (45-50°C, method described below). Whisk in the cold milk and then the 200g plain batter. Whisk until the batter is completely combined, but be careful not to overmix.

## THE SAME DAY

**GINGER DULCEY ELIXIR.** Melt the chocolate to 118-122°F (45-50°C, method described below).

Wash and peel the ginger. Juice it in the juicer or finely grate it and press it through a cheese cloth to make the juice. Pour the juice over the melted chocolate and mix with a spatula until it is smooth and shiny. Fill a disposable piping bag and keep at room temperature.

**PRESENTATION.** Preheat the oven to 320°F (160°C).

Lightly coat the pan with softened or melted butter. Fill with alternating spoonfuls of plain and chocolate batters. Bake for 45-50 minutes. Check for doneness with a toothpick or knife blade. Allow to cool.

Once the marble cake is cool, poke a few holes in the top using a knife or the handle of a wooden spoon. Using the piping bag, fill the holes with the ginger Dulcey elixir. Chill 2-4 hours before eating.

## FREDERIC BAU ADVICES

### MELTING CHOCOLATE

In theory, all chocolates melt on their own, thanks to the cocoa butter. It's a huge error to add any water to help them melt. On the contrary, it might make things difficult later on!

Always melt chocolate slowly. It burns easily, and excessive heat may damage it. It's best to use a double boiler or a microwave on a defrost setting or at 500 watts maximum.

When we specify temperatures to reach, it's important to respect this information. Otherwise, the chocolate may crystallize. In other recipes, like the ones where we add a hot liquid, for example, the temperature of the melted chocolate isn't as important and, therefore, is not specified.



Recipes extracted from  
*Simply chocolate* by  
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